

Forlorn Hope

Winemaker Matthew Rorick started Forlorn Hope in 2005, having inherited from his grandfather a love of wine's central place at the dinner table between friends and family. Rorick is an eclectic autodidact and used his initiative and resourcefulness to take the Forlorn Hope name to the level of a cult-ed wine label that sits within the Venn-diagram overlap of what excites sommeliers and natural wine devotees.

Once a "one-man" operation just outside of the town of Murphys in the Sierra Foothills, Rorick has connected with a community of passionate wine lovers and colleagues over time. Danielle Shehab came on as the Director of Operations; after working harvest in 2016 she continues to work in the cellar, run sales and marketing, and beyond. Before that, vineyard manager Demetrio Nava had already begun to build up and work the heart and soul of Forlorn Hope, the Rorick Heritage Vineyard (RHV), over 15 years.

The Rorick Heritage Vineyard, peaking at 2,000 feet above sea level, has its start in the 1960s, when Calaveras County wine luminary Barden Stevenot purchased the plot of ranching land. While Stevenot put Calaveras viticulture on the map, he planted own-rooted Wente Chardonnay on Rorick's future land in '74-'76, some of which still remains today. Rorick purchased the property in 2013 and began organic conversion. Today, the 75-acre vineyard is devoted to an eclectic range of varieties planted or grafted in the limestone soils under a layer of schist.

Forlorn Hope wines are "honest and pure representations of the site and variety," vinified with just as much respect and care as is shown to vineyard that the individual wine reflects. There are no chemical adjustments, additives, yeast, or bacteria, and there is no new oak allowed in the winery. Some wines will receive the minimum effective amounts of SO₂, added either post-ferment or pre-bottling, while others are bottled with no sulfur added. Forlorn Hope is now fully estate, and a majority of the production ends up in the "Queen of the Sierra" series of fresh and vibrant wines that are highly approachable.

DRAGONE "RAMATO"



Varietal/Blend: Pinot Gris

Farming: dry farmed and practicing organic

Soil: schist layer over dolomite-rich limestone

Vine Age: 10 years

Harvest Technique: by hand

Yeast: natural

Fermentation: whole clusters placed in fermenter with daily pigeage / wine is racked to neutral barrels after 14 days / racked off of lees at 4 months and returned to clean barrels for 6 more

Maturation: 10 months in neutral 227L oak barriques

Sulfur: minimal effective SO₂

Alcohol: 13%

Fined: none

Filtered: none

Production #s: <200 cases

Country: United States

Region: California

Sub Region: Calaveras County

Vineyard: Rorick Heritage Vineyard

"Grown on the Rorick estate vineyard in Calaveras County, on soils comprised of a layer of schist over dolomite-rich limestone. Elevation of the vineyard is 2000'. The name 'Dragone Ramato' contains both an indication of the style of the wine as well as a historical nod to one of the families that lived on our estate in the early 1900s. 'Ramato', translating to 'copper' from the Italian, is a traditional style of wine in the Veneto, where Pinot grigio is fermented on the skins as one would make a red wine and results in a lightly colored wine which will become more copper hued as it ages."

- Winemaker's notes

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